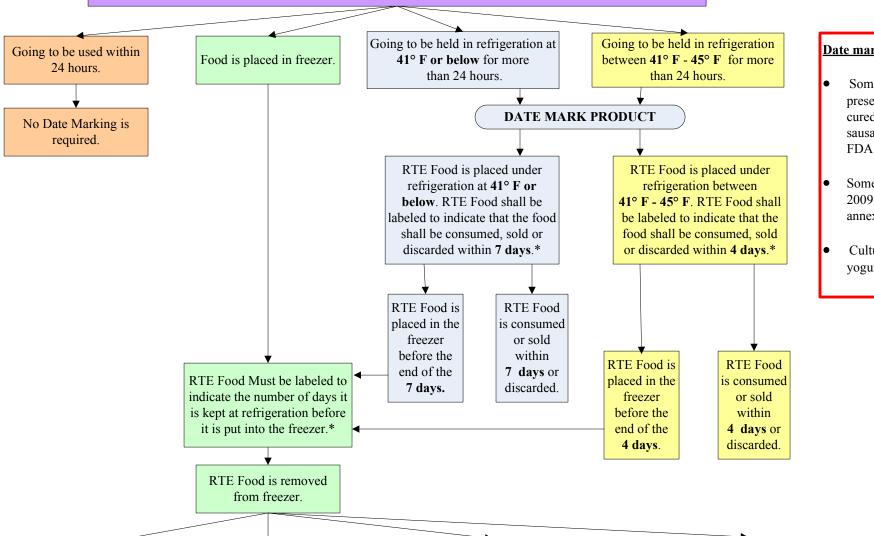
Date Marking Guidelines

* Time starts with the day of preparation OR

The day the container is opened.

POTENTIALLY HAZARDOUS, READY-TO-EAT (RTE) FOODS Prepared in a Food Establishment OR

Commercially Prepared in a Food Processing Plant and opened at the Food Establishment



Date marking exemptions:

- Some deli salads, preserved fish, saltcured products, sausage (pg. 87 2009
 FDA Food Code)
- Some cheese (pg. 417 2009 FDA Food Code annex)
- Cultured dairy (e.g. yogurt, sour cream)

If RTE food is unlabeled it must be used within 24 hours.

No date marking is required

Thawed and is to be used within 24 hours,
No date marking is required.

If RTE Food is to be held for more than 24 hours under refrigeration at 41° F or below, it must be labeled to indicate

7 days minus the time held at refrigeration before freezing to indicate when the RTE Food is consumed, sold or discarded.

If RTE Food is to be held for more than 24 hours under refrigeration between 41° F - 45° F, it must be labeled to indicate 4 days minus the time held at refrigeration before freezing to indicate when the RTE Food is consumed, sold or discarded.